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# ISSUANCES

of the

Meat and Poultry Inspection Program

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79-9, Meat and Poultry  
Inspection Regulations

UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Quality Service  
Meat and Poultry Inspection Program  
Washington, D.C. 20250



INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before August 31, 1979, and obsolete bulletins canceled April 30, 1979, through August 31, 1979. Bulletins not appearing on this list (except those published after August 31, 1979) are obsolete and should be removed from active files.

Number		Orig. Staff	Number		Orig. Staff
Date	Subject	Category Dist. Codes	Date	Subject	Category Dist. Codes
11	Plant Operating Schedules	FO/A	506	Labeling Spices,	PLS/F
6/23/72	Working Conditions, Poultry Plants	S-12,S-13 ES-14,S-15 ES-16, ES 16-1, ES 16-2,S-17, S-18 (Poultry Plants)	12/6/73	Flavorings, and Colorings	Q,P,S,U-U-2
			542	Labeling USDA	PLS/F
			12/26/73	Specification Product	Q,P,T,U-U-2
			553	Extension of Time for	PLS/F
			1/2/74	Cured Meat Product Labeling	Q,P,T,U-U-2
211	Net Weight Compliance	PLS/G	563	Labeling Frozen Dinners	PLS/F
2/20/73		Q	1/2/74		Q,P,T,U-U-2
235	Nutritional Labeling	PLS/F	586	Certified Pork--Trichinae	ISR/G
3/15/73		EA-ET, U-U-2	1/24/74	Control by Refrigeration	Q,P,T,U-U-2
263	Waste Disposal Permit	FO/B	611	Exports of Horsemeat to the	FPS/J
4/6/73		P,Q,U-2	2/14/74	United Kingdom	P,Q,T,U-U-1
264	Criteria for Granting	CS/A	616	MPI Bulletin 367	IC/H
4/11/73	Inspection When There is	A-L,N-Q	2/22/74		Q,P,T,U-U-2
	Evidence of Questionable		619	MPI Directive 918.1, Poultry	ISR/C
	Activities by the Applicant		2/25/74	Carcass Inspection Program	Q
	as Specified in Section 401		629	Sorbitol in Cooked Sausages	PLS/G
	of the FMIA or Section 18(a)		3/5/74		Q,P,T,U-U-2
	of the PPIA				
367	Meat Trimmings	PLS/H	648	Sampling Method for Estab-	ISR/C
8/1/73		Q,P,T,U, U-2	3/20/74	lishment Not Using the Online	Q,P,T,U-U-2
388	Meat Trimmings	PLS/H		Plan for Ready-to-Cook Young	
8/10/73		Q,P,T,U		Chickens	
392	Cured Meat Product Labeling	PLS/F	650	Labeling Meat and Poultry	PLS/F
8/10/73		Q,P,T, U-U-2	3/19/74	Products with Nonmandatory	Q,P,T,U-U-2
				Features at Locations Other	
				than Official Establishments	
418	Labeling Standards for	PLS/F	670	Operations, Procedures	PFE/B
8/31/73	Certain Cooked Sausages	Q,P,T,U-U-2	4/12/74	and Equipment	Q,P,T,A,I,J, K,L,M,N,O
456	Warm Cut-Up and Deboning	ISR/D	724	Training in Field Operations	FO/A
10/19/73	of Poultry	Q	6/6/74		EA,EK,EL,EN, EO,P,Q,T

DISTRIBUTION: Issuances

CATEGORY: A - General

OPI: RCD

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	ISR/G Q,T,U-U-2	76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	ISR/A A-O,P,Q, S,U
784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	ISR/C All MPI Codes	76-29 2/20/76	Canning Operations and Critical Control Factors	ISR/G A-O,P,Q,S,T, U,U-2
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/ or Drying Rooms in Plants Proc- essing Dry-Cured Pork Products	ISR/G Q,P,T,U,U-2	76-41 3/9/76	Amendment to MPI Directive 462.1, Standards of Perform- ance	MFS/A EA,EI,EJ,EM
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS/G Q,P,S,U-U-2	76-58 4/15/76	Meat Branding Inks	SS/F A-O,P,Q,S, U,U-2 (Issuances)
816 9/16/74	Nutrition Labeling	PLS/F All MPI Codes	76-60 4/16/76	Labeling Meat Quality & Yield Grades	PLS/F A-O,P,Q,S, U,U-2
837 10/10/74	Maturation of Canned Hams Prior to Heat Processing	ISR/G P,Q,S,T,U, U-2	76-65 4/27/76	Protein Multiplier Table Change in the Chemistry Laboratory Guidebook	SS/K A-O,P,Q
911 12/24/74	Labeling Spices, Flavorings, and Colorings	PLS/F Q,P,T,U-U-2	76-79 5/17/76	Label Declarations of Salt or Sodium Content	PLS/F (Issuances)
75-3 1/2/75	Control of Canning Opera- tions Conducted at Official Establishments	ISR/G Q,P,S,T, U-U-2	76-123 8/3/76	MPI-APHIS Management and Communication System Coordination	WSDS/A A-O,Q
75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS/F P,Q,S,T, U-U-2	76-136 8/25/76	Import Certification	FPS/J A-O,P,Q,S
75-29 2/11/75	Labeling Required Features	PLS/F P,Q,S,U-U-2	76-145 9/8/76	Clarification of Religious (Buddhist) Requirement	ISR/A A-O,P,Q,S, U,U-2
75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR/C A-O P,Q,S,T,U, U-2	76-146 9/14/76	Mechanically Deboned Meat	IC/A A-O,P,Q,S,T, U,U-2
75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	PLS/F A-O,P, Q,S,U	76-170 11/4/76	Application Form for Label Approval	PLS/F A-O,P,Q,S,U
75-105 7/15/75	Asbestos Filters	PFE/B A-O,P, Q,S,U,U-2	76-172 11/11/76	Staff Functions-Technical Services	STS/A A-O,P,Q
75-129 9/2/75	Jar Closure - Vacuum-Packed Containers	PLS/F A-O,P, Q,S,T,U-U-2	76-175 11/12/76	Livestock Slaughter Data	WSDS/I A-O,P,Q,S,U
75-158 10/29/75	Bratwurst	PLS/H A-O,P, Q,S,U,U-2	76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products	ISR/G A-O,P,Q,S, T,U,U-2
			76-198 12/13/76	Utilization of Employees on Short Days	MFS/A A-O,P,Q,S



Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
77-12 1/31/77	Submitting Quality Control Program for MPI Approval	SDS/G A-0 P,Q,S,U,U-2	77-138 12/12/77	Policy Statement on Equal Employment Opportunity	MFS/A M90,M92
77-13 2/1/77	Guidelines for Semi-Dry Poultry Offal Systems	PFE/B A-0 P,Q,S,U,U-2	77-139 12/12/77	Error In Reprint of MP Form 22	SS/I M90,M09-M12, M18
77-18 2/9/77	Labeling Meat Quality and Yield Grades	STS/F A-0 P,Q,S,U,U-2	78-16 2/7/78	MPI Directives Checklist	IC/A M90,M07-M12, M50
77-19 2/9/77	Water Reuse	SDS/B A-0 P,Q,S,U	78-25 2/21/78	Export of Ducks to Singapore	FPS/J M90,M09-M12, M27
77-20 2/10/77	Labeling Declaration for Proprietary Mixtures	PLS/F A-0,P,Q,S,T, U,U-2	78-32 3/14/78	Grade Specifications for Product Purchased Under Government Contract	FSR/F M90,M09-M12, M93-M95,M50
77-34 3/16/77	Chemical Disinfection in Lieu of 180° F. Water	SDS/B (Issuances)	78-35 3/16/78	Establishment Numbers	WSDS/A M90,M09,M10
77-65 5/13/77	Thirty-Thirty Test for Percent Pump	SDS/G A-0 P,Q,S,U, U-2	78-40 3/28/78	Disposition of Contaminated Poultry Carcasses	ISR/C M90,M09-M12, M25,M29,M93
77-66 5/17/77	Energy	PFE/A (Issuances)	78-48 4/19/78	Sequenced Inspection	ISR/C M90,M09-M12, M25,M29
77-71 5/24/77	Random Sampling Requirements for Residue Monitoring	SS/K A-0,P,Q,S	78-55 5/12/78	Imprest Fund Payments	MPI/DA/A M90
77-76 6/8/77	Cheesefurter Samples for Added Water Compliance	SS/K A-0,P,Q,S	78-62 6/6/78	Bacon Sampling Program	MPI/DA/G M90,M09-M12, M22,M28,M32, M50
77-78 6/15/77	Silicone Sealants and Adhesives	PFE/B A-0,P,Q,S,U	78-63 6/6/78	Implementing Bacon Regulations	PLS/G M90,M09-M12, M22,M28,M32, M50
77-91 6/29/77	Minimum Count	TS/G A-0,P,Q,S,U	78-64 6/8/78	Salvage of Poultry Parts	ISR/C M90,M09-M11, M25,M50
77-92 7/6/77	The Implementation of the National Interim Primary Drinking Water Regulations and Their Effect on the Meat and Poultry Inspection Program	PFE/B A-0,P,Q,S,U, U-2	78-72 7/14/78	Label Approval for Product Intended for Export	PLS/F M90,M09-M12, M94
77-94 7/6/77	Representations and War- ranties in Connection with USDA Purchase Programs	TS/A A-0,P,Q,S,U	78-74 7/14/78	Implementation of the Bacon Regulations and Sampling Programs	TS/D/G M90,M09-M12, M22,M28,M32, M50
77-114 8/26/77	Residue Sampling Requirements	SS/K A-0,P,Q,S, U-2	78-84 8/8/78	Alerting Food and Drug Administration of Repeat Violators	SS/K M90,M09-M12, M50
77-129 11/11/77	Water Conservation and Sanitation	SDS/B (Issuances)			

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78-85 8/8/78	Bacon Sampling Requirements-- Monitoring and Confirmation	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04	78-117 11/7/78	Submission of Weekly MP Form 404	WSDS/I M90,M10-M12, M18,M22,M28, M32
78-86 8/8/78	Bacon Sampling Requirements-- Retention Phase	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04	78-119 11/14/78	Hold and Test Restriction on Imported Product from Est. TIF 45, Mexico	FPS/J M90,M09-M11, M14,M04
78-87 8/10/78	Inspection of Contract Specification Product	FO/G M90,M09-M12, M94,M95,M50	78-121 11/22/78	Export to Japan	FPS/J M90,M09-M12, M94
78-89 8/18/78	Diagnostic Pathology Laboratories	SS/FO/K M90,M09-M12, M04	78-122 11/22/78	Performance Awards Program for Veterinary Medical Officers and Food Inspectors	MFS/A M90,M09-M12
78-90 8/22/78	Cooked and Roast Beef	ISR/FO/G M90,M09-M12, M18,M28	78-126 11/27/78	Export of Poultry to West Germany	FPS/J M90,M09-M12, M25,M27
78-94 8/23/78	Promotions of Employees Occupying GS-5 Food Inspec- tor Trainee Positions	MFS/A M90,M09-M12	78-127 11/27/78	Pretest and Certification of Pork Products from Est. 7B, Canada	FPS/J M90,M09-M14, M04
78-95 9/7/78	Reporting Swine Sulfonamide Violations	FO/K M90,M09-M10	78-128 11/27/78	Export of Equine Meat	FPS/J M90,M09-M12, M25,M27
78-96 9/11/78	MPI Headquarters Reorganization	MFS/A M90,M92,M94, M50	78-129 12/1/78	Cooked Beef from Argentina	FPS/J M90,M09-M11, M14,M04
78-101 10/5/78	Bacon Sampling Requirements	FO/G M90,M09-M12, M22,M28,M32, M50,M04	78-130 12/1/78	Microbiology Laboratories	SS/FO/K M90,M09-M12, M04
78-105 10/16/78	Stork Continuous Type Retorts	PFE/B M90,M09-M12, M94,M50	78-131 12/1/78	Threats and Assaults	CS/A M90,M09-M12, M94,M50
78-107 10/19/78	Labeling Poultry Breasts	FO/F M90,M09-M12, M15,M17	78-133 12/5/78	Conditions of Use of Accepted Equipment	PFE/B M90,M09-M12, M94,M95,M50
78-108 10/20/78	Veterans' Day 1978	MFS/A M90,M09-M12, M94,M50	78-134 12/5/78	Denmark Declared Free of Foot and Mouth Disease	FPS/J M90,M09-M11, M14,M04
78-110 10/26/78	Labeling of Proprietary Mixtures	PLS/F M90,M09-M12, M27,M28,M50	78-135 12/5/78	Labeling	MPSLD/F M90,M09-M12
78-111 10/26/78	Reinspection of Poultry Necks and Giblets	AM&PMI/C M90,M09-M12, M25	78-140 12/27/78	Hold and Test Restriction on Imported Product from Est. TIF-6, Mexico	FPS/J M90,M09,M10 M11,M14,M04
78-116 11/7/78	Imported Product from Mexico	FPS/J M90,M09-M11, M14,M04	78-141 12/27/78	MP Form 410	WSDS/A M90,M05, M09-M11,M14




Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
78-143 12/27/78	Poultry Exports to Netherlands	FPS/J M90,M09-M12, M25,M27	79-33 4/30/79	Boneless Meat Reinspection of Reconditioned Lots	PPIS/G M90,M09-M12, M18,M28,M50
79-2 1/8/79	Silicone Sealants and Adhesives	SCIENCE/B M90,M09-M12, M94,M50	79-34 5/1/79	Imported Product from Est. 1, Nicaragua	FPS/S M90,M09-M11, M14,M04
79-3 1/15/79	Hold and Test Restriction on Imported Product from Est. TIF-22, Mexico	FPS/J M90,M09-M11, M14,M04	79-36 5/1/79	Hold and Test Restriction on Imported Product from Establishment 3, Guatemala	FPS/J M90,M09-M11, M14,M04
79-5 1/24/79	Mechanically Processed (Species) Product	MPSLD/F M90,M09-M12, M28	79-39 5/1/79	Hold and Test Restriction on Imported Product from Est. 7, Guatemala	FPS/J M90,M09-M11, M14,M04
79-7 1/24/79	Recognized Laboratories for the TEA Nitrosamine Analysis	SCIENCE/K M90,M09-M12, M22,M28,M32, M50,M04	79-40 5/4/79	Modified Traditional Inspec- tion	TS-API/C M90,M92,M94, M09-M12
79-8 2/1/79	Pretest and Certification of Imported Pork Product from Est. 83, Canada	FPS/J M90,M09-M11, M14,M04	79-41 5/4/79	Export of Pork to Sweden	FPS/J M90,M09-M12, M26,M28
79-12 2/1/79	EEC Requirements for Continuous Chillers	AMPMI/D M90,M09-M13, M25,M27	79-42 5/7/79	Poultry Carcass Inspection Program-Ducks	TS-API/C M90,M09-M12, M50,M94
79-14 2/12/79	Standards of Performance	MFS/A M90,M04	79-43 5/7/79	Export to Sweden	FPS/J M90,M09-M12, M26,M28
79-17 2/28/79	Questionnaire on Government Regulations of Ground Beef	FO/A M90,M92	79-44 5/8/79	Export of Horsemeat to Great Britain	FPS/J M90,M09-M12, M26,M28
79-19 3/6/79	Discontinue Use of Obsolete Envelopes	WSDS/A M90,M09-M12	79-45 5/10/79	Abnormal Cans and Process Deviations	PPIS/K M90,M09-M12, M15,M18,M94
79-20 3/6/79	Military Shipments to Japan	FPS/J M90,M09-M12, M94	79-46 5/10/79	Handling of Meat and Poultry Production Reports	WSDS/I M90,M09-M12
79-24 4/6/79	November, 1977 MP Form 23	SCIENCE/I M90,M09-M12, M04	79-47 5/10/79	Beef Exports to Japan	FPS/J M90,M09-M12, M26,M28
79-29 4/11/79	Recognized Laboratories for the TEA Nitrosamine Analysis	SCIENCE/K M90,M09-M12, M22,M28,M32, M50,M04	79-49 5/10/79	Export to Canada	FPS/J M90,M09-M12, M26,M28
79-30 4/11/79	Term "ALL" on Labeling	MPSLD/F M90,M09-M12, M25,M27	79-50 5/10/79	Poultry Exports to Denmark	FPS/J M90,M09-M12, M25,M27
79-31 4/12/79	Post-Mortem Inspection, Young Chickens	TS/C M90,M09-M12	79-51 5/10/79	Dissemination of Laboratory Results	FO/A M90,M92
79-32 4/25/79	Poultry Exports to the Netherlands	FO/FPS/J M90,M09-M12, M94	79-52 5/11/79	Export of Inedible Products to Great Britain	FPS/J M90,M09-M12, M26,M28

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
79-53 5/11/79	Labeling Information	MPSLD/F M90,M09-M12, M94	79-74 7/23/79	Export of Pork Offals to Spain	FPS/J M90,M09-M12, M94
79-54 5/14/79	Extension of Time to Implement New Uniform Line Speed Regulation	FO/C M90,M09-M12	79-75 7/23/79	Protection of Potable Water Supply on Official Premises	FESS/B M90,M09-M12, M94
79-56 5/22/79	Pretest and Certification of Imported Product from Est. 5, Nicaragua	FPS/J M90,M09-M11, M14,M04	79-78 7/26/79	Export to Canada	FPS-J M90,M09-M12, M94
79-61 6/7/79	Export of Pork Meat and Products Containing Pork to West Germany (FRG)	FO-FPS/J M90,M09-M12, M94	79-79 7/26/79	Export of Meat to Canada	FPS/J M90,M09-M12, M26,M28
79-62 6/7/79	Recognized Laboratories For the TEA Nitrosamine Analysis	Science/K M90,M09-M12, M22,M28,M32, M50,M04	79-80 7/31/79	Export to Livestock Industry Promotion Corporation (LIPC) of <b>Japan</b>	FPS/J M90,M09-M12, M26,M28
79-63 6/13/79	FSQS Form 6200-1	Science/I M90,M09-M12, M04	79-81 7/31/79	Hold and Test Restriction on Imported Product from Est. 89, Argentina	FPS/J M90,M09-M11, M14,M04
79-64 6/15/79	Export to Monaco	FPS/J M90,M09-M12, M94	79-82 8/1/79	Meat Exports to French Polynesia	FPS/J M90,M09-M12, M25,M28
79-65 6/19/79	Spray-on Polyurethane	PFE/B M90,M09-M12, M94,M95,M50	79-83 8/3/79	Swab Test on Premises	Science/K M90,M09-M12, M94,M04
79-66 6/21/79	Hold and Test Restriction on Imported Product From Est. 8, Nicaragua	FPS/J M90,M09,M10, M11,M14,M04	79-84 8/3/79	Submission of Samples for Biological Residue Analysis	Science/K M90,M04,M09- M12
79-67 6/21/79	Hold and Test Restriction on Imported Product from Est. 9A, Costa Rica	FPS/J M90,M09-M11, M14,M04	79-85 8/8/79	Inspection of Imported Lamb and Mutton Carcasses	PPIS/J M90,M09-M11, M14,M04
79-68 6/21/79	Use of Iodine in Processing Water	FESS/B M90,M09-M12, M94,M50	79-86 8/14/79	Hold & Test Restriction on Imported Product from Est. SIF-2, Brazil	FPS/J M90,M09-M11, M14,M04
79-69 6/29/79	Approval of Partial Quality Control Programs	PPIS/G M90,M09-M12, M94	79-87 8/14/79	Poultry Parts with Abdominal Muscle	FPS/J M90,M10,M11, M14,M04
79-70 7/2/79	End of Extension Period to Implement New Uniform Line Speed Regulation	FO/C M90,M09-M12, M15,M94	79-88 8/22/79	Hold and Test Restriction on Imported Product from Est. SIF-10, Brazil	FPS/J M90,M09-M11, M14,M04
79-72 7/11/79	Carcass Reinspection--Turkey	SISP-TS/C M90,M09-M12, M25	79-89 8/23/79	Export to Taiwan	FO-FPS/J M90,M09-M12, M94
79-73 7/18/79	Mandatory Humane Slaughter	SISP-TS/D M90,M09-M12, M26,M30	79-90 8/23/79	Export of Beef to Denmark	FPS/J M90,M09-M12, M26,M28

Number		Orig. Staff Category
Date	Subject	Dist. Codes
79-91 8/23/79	Utilization of Energy	FESS/B M90,M09-M12, M94
79-92 8/23/79	Export of Pork to Sweden	FPS/J M90,M09-M12, M26,M28
79-93 8/23/79	Export of Edible Product for Animal Food to Great Britain	FO-FPS/J M90,M09-M12, M94

BULLETINS DELETED<sup>1/</sup>

76-186/I	78-99/J	79-1/J
77-54/I	78-102/J	79-9/J
77-117/F	78-104/J	79-10/J
77-140/C	78-112/J	79-15/J
78-10/C	78-113/J	79-16/J
78-13/A	78-125/J	79-21/J
78-41/I	78-132/B	79-23/J
78-56/A	78-136/J	79-27/J
78-61/C	78-137/J	79-28/J
78-76/J	78-139/J	
78-83/J	78-144/K	

  
Paul Ragan  
Acting Director  
Regulations Coordination Division

<sup>1/</sup> The letter next to the originating staff abbreviations or to the number of the bulletins deleted is the bulletin category.





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

## Meat and Poultry Inspection Manual

September 1979

CHANGE: 79-9

### MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
149	149 and 150	79-9

#### Pen-and-Ink Changes

Page 10, section 6.12, line 3, change "Form MP 12" to "FSQS Form 1000-1."

Page 148, section 18.32(g)(2)(iii)4, line 2, add the words "as shown in chart 18.1-A" between the words "results" and "and."

Page 209, Chart 20.1, under "Forms," change "MP 12" to "FSQS 1000-1."

Page 246, section 22.35(a)(5), lines 10 and 11, change the words "eleves" and "quarantine" to "eleves" and "quarantaine" respectively.

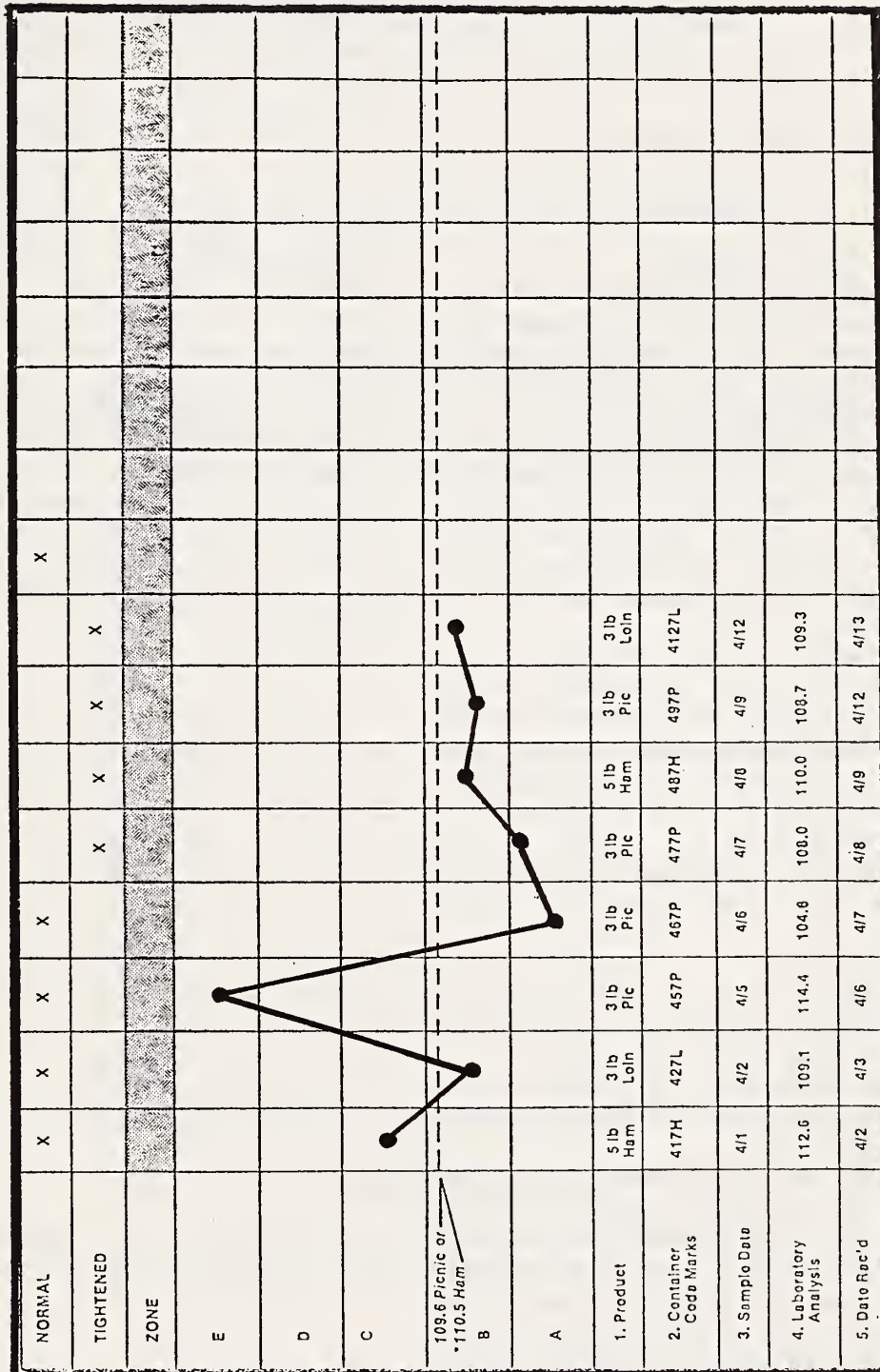
Page 246a, section 22.35(c)(4), line 1, add the word "Horse" between the words "Intestines."

Page 246a, section 22.35(a)(11)c, line 1, change the word "slaughtered" to "slaughtered."





### Chart 18.2A • Canned Pork Products



- Return to normal criteria from tightened criteria after four consecutive results that are less than -109.6 for canned picnic or less than -110.5 for canned hams, loins, and similar products.

**COOKING****Subpart 18-G**

(Regs: M-318; P-Subpart O)

**(b) Sampling**

To verify plant's testing procedures, the inspector sends samples to the laboratory as necessary.

**(c) Meat-Poultry Rolls**

See Part 19.

**18.35 COOKED MEAT EQUIVALENT (MEAT)**

Cooked meat may be used in meat food products when label or standard is stated in terms of fresh meat. Use following procedures:

1. Necessary amount of raw meat is weighed and cooked at the processing plant and/or the inspector can verify that all cooked meat components (soluble solids, melted fat) from stated amount of raw meat are added to the formula.

2. If meat is not cooked at the plant and/or the inspector cannot verify the amount of raw meat represented by the cooked portion, use substitution percentage of cooked meat for fresh meat in certain protein ranges (Table 18.8).

Cooked meat percentage is adjusted to allow for conversion to whole ounce.

**(a) Amount**

To determine amount of cooked meat to be used, the plant may:

1. Test each lot (of cooked meat) before use, and adopt formulas according to Table 18.8.

2. Establish a procedure to assure that one of the above ranges is being maintained, use a standardized formula based on that range, and select sufficient samples to insure cooked meat.

3. Use a test and control procedure  
\* approved by MPI-PPIS of smaller equivalent ranges than in Table 18.8.

**18.36 CORNED BEEF HASH**

The regulations state that either fresh beef, cured beef, canned corned beef, or a mixture of two or more of these ingredients may be used in preparing corned beef hash. Therefore, there are different ways of preparing product meeting the standard. Since formulas used in these calculations depend upon the nature of meat ingredients used, it is essential that inspectors note on the laboratory form the source of meat and other protein component.



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

SEPTEMBER 1979

CHANGE: 79-9

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page (numbered 79-9 )
SUBCHAPTER A - MANDATORY MEAT INSPECTION	
vii viii	vii viii
93 94	93 94 94a
109 110	109 110
136a 136b	136a 136b
136c 136d	136c 136d

Pen-and-Ink Change

In the chart on page 73 of the poultry inspection regulations, under the "Amount" column for TBHQ, change "0.1" to "0.01."



- 317.10 Reuse of official inspection marks; reuse of containers bearing official marks, labels, etc.
- 317.11 Labeling, filling of containers, handling of labeled products to be only in compliance with regulations.
- 317.12 Relabeling products; requirements.
- 317.13 Storage and distribution of labels and containers bearing official marks.
- 317.14 Reporting of obsolete labels.
- 317.15 [Reserved]
- 317.16 Labeling and containers of custom prepared products.
- \* 317.17 Interpretation and statement of labeling policy for cured products; \*
- \* special labeling requirements concerning nitrate and nitrite. \*
- 317.18 [Reserved]
- 317.19 Jar closures requirements.

PART 318-ENTRY INTO OFFICIAL ESTABLISHMENTS:  
REINSPECTION AND PREPARATION OF PRODUCTS

Sec.

- 318.1 Products and other articles entering official establishments.
- 318.2 Reinspection, retention, and disposal of meat and poultry products at official establishments.
- 318.3 Designation of places of receipt of products and other articles for reinspection.
- 318.4 Preparation of products to be officially supervised; responsibilities of official establishments.
- 318.5 Requirements concerning procedures.
- 318.6 Requirements concerning ingredients and other articles used in preparation of products.
- 318.7 Approval of substances for use in the preparation of products.
- 318.8 Preservatives and other substances permitted in product for export only; handling; such product not to be used for domestic food purposes.
- 318.9 Samples of products, water, dyes, chemicals, etc., to be taken for examination.
- 318.10 Prescribed treatment of pork and products containing pork to destroy trichinae.
- 318.11 Canning with heat processing and hermetically sealed containers; cleaning containers; closure; code marking; heat processing; incubation.
- 318.12 Manufacture of dog food or similar uninspected article at official establishments.
- 318.13 Mixtures containing product but not amenable to the Act.
- 318.14 Adulteration of product by polluted water, etc.; procedure for handling.
- 318.15 Tagging chemicals, preservatives, cereals, spices, etc., "U.S. retained."
- 318.16 Pesticide chemicals and other residues in products.
- 318.17 Cooking requirements for cooked beef roast.
- 318.18 Handling of certain material for mechanical processing.



PART 319-DEFINITIONS AND STANDARDS OF IDENTITY OR COMPOSITION

Subpart A--General

- Sec.  
319.1 Labeling and preparation of standardized products.  
\* 319.2 Products and nitrates and nitrites.  
319.3 [Reserved]  
319.4 [Reserved]  
319.5 Standards for Mechanically Processed (Species) Product.  
319.6 Limitations with respect to use of Mechanically Processed (Species) Product.

Subpart B--Raw Meat Products

- 319.15 Miscellaneous beef products.  
319.29 Miscellaneous pork products.

Subpart C--Cooked Meats

- 319.80 Barbecued meats.  
319.81 Roast beef parboiled and steam roasted.

Subpart D--Cured Meats, Unsmoked and Smoked

- 319.100 Corned beef.  
319.101 Corned beef brisket.  
319.102 Corned beef round and other corned beef cuts.  
319.103 Cured beef tongue.  
319.104 Cured pork products, unsmoked or smoked.  
319.105 Chopped ham.  
319.106 "Country Ham," "Country Style Ham," "Dry Cured Ham," "Country Pork Shoulder," "Country Style Pork Shoulder," and "Dry Cured Pork Shoulder."

Subpart E--Sausage Generally: Fresh Sausage

- 319.140 Sausage.  
319.141 Fresh Pork sausage.  
319.142 Fresh Beef sausage.  
319.143 Breakfast sausage.  
319.144 Whole hog sausage.  
319.145 Italian sausage products.

Subpart F--Uncooked, Smoked Sausage

- 319.160 Smoked pork sausage.

Subpart G--Cooked Sausage

- 319.180 Frankfurter, wiener, vienna, bologna, garlic bologna, knockwurst, and similar products.  
319.181 Cheesefurters and similar products.  
319.182 Liver sausage and braunschweiger.



§ 317.13 Storage and distribution of labels and containers bearing official marks.

Labels, wrappers, and containers bearing any official marks, with or without the establishment number, may be transported from one official establishment to any other official establishment provided such shipments are made with the prior authorization of the inspector in charge at point of origin, who will notify the inspector in charge at destination concerning the date of shipment, quantity, and type of labeling material involved. No such material shall be used at the establishment to which it is shipped unless such use conforms with the requirements of this subchapter.

§ 317.14 Reporting of obsolete labels.

Once a year, or oftener if necessary, the operator of each official establishment shall submit to the Administrator in quadruplicate, a list of approved labels no longer used or a list of the documents issued by the Administrator approving the labels involved. The approved labels shall be identified by the approval number, the date of approval, and the name of the product, or other designation showing the class of labeling material.

§ 317.15 [Reserved]

§ 317.16 Labeling and containers of custom prepared products.

Products that are custom prepared under § 303.1(a)(2) of this subchapter must be packaged immediately after preparation and must be labeled (in lieu of information otherwise required by this Part 317) with the words "Not for Sale" in lettering not less than three-eighth inch in height. Such exempted custom prepared products or their containers may bear additional labeling provided such labeling is not false or misleading.

\* § 317.17 Interpretation and statement of labeling policy for cured products; \*  
\* special labeling requirements concerning nitrate and nitrite. \*

\* (a) With respect to sections 1(n), (7), (9), and (12) of the Act and \*  
\* § 317.2, any substance mixed with another substance to cure a product must be \*  
\* identified in the ingredients statement on the label of such product. For \*  
\* example, curing mixtures composed of such ingredients as water, salt, sugar, \*  
\* sodium phosphate, sodium nitrate, and sodium nitrite or other permitted \*  
\* substances which are added to any product, must be identified on the label of \*  
\* the product by listing each such ingredient in accordance with the provisions \*  
\* of § 317.2. \*

\* (b) Any product, such as bacon or pepperoni, which is required to be \*  
\* labeled by a common or usual name or descriptive name in accordance with \*  
\* § 317.2(c)(1) of this Part and to which nitrate or nitrite is permitted or \*  
\* required to be added may be prepared without nitrate or nitrite and labeled \*  
\* with such common or usual name or descriptive name when immediately preceded \*  
\* with the term "Uncured" as part of the product name in the same size and style \*  
\* of lettering as the product name, provided that the product is found by the \*  
\* Administrator to be similar in size, flavor, consistency, and general \*

(§ 317.17(b) continued)

\* appearance to such product as commonly prepared with nitrate or nitrite, or \*  
\* both. \*

\* (c) (1) Products described in paragraph (b) of this section or § 319.2 \*  
\* of this subchapter, which contain no nitrate or nitrite shall bear the \*  
\* statement "No Nitrate or Nitrite Added." This statement shall be adjacent to \*  
\* the product name in lettering of easily readable style and at least one-half \*  
\* the size of the product name. \*

\* (2) Products described in paragraph (b) of this section and § 319.2 of \*  
\* this subchapter shall bear, adjacent to the product name in lettering of easily \*  
\* readable style and at least one-half the size of the product name, the \*  
\* statement "Not Preserved-Keep Refrigerated Below 40° F. At All Times" unless \*  
\* they have been thermally processed to F<sub>0</sub> 3 or more; they have been fermented or \*  
\* pickled to pH of 4.6 or less; or they have been dried to a water activity of \*  
\* 0.92 or less. \*

\* (3) Products described in paragraph (b) of this section and § 319.2 of \*  
\* this subchapter shall not be subject to the labeling requirements of paragraphs \*  
\* (b) and (c) of this section if they contain an amount of salt sufficient to \*  
\* achieve a brine concentration of 10 percent or more. \*

§ 317.18 [Reserved]

§ 317.19 Jar closures requirements.

Vacuum packed containers sealed with quick-twist, screw-on, or snap-on lids (or closures) shall not have an annular space between the inner edge of the lid's rim (lip or skirt) and the container itself or shall have such space sealed in a manner that will make it inaccessible to filth and insects.

PART 318-ENTRY INTO OFFICIAL ESTABLISHMENTS: REINSPECTION  
AND PREPARATION OF PRODUCTS

AUTHORITY: The provisions of this Part 318 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 318.1 Products and other articles entering official establishments.

(a) Except as otherwise provided in paragraphs (g) and (h) of this section or § 318.12, no product shall be brought into an official establishment unless it has been prepared only in an official establishment and previously inspected and passed by a Program employee, and is identified by an official inspection legend as so inspected and passed. Notwithstanding the foregoing provisions of this subparagraph, product imported in accordance with Part 327 of this subchapter and not prepared in the United States outside an official establishment, may enter any official establishment subject in other respects to the same restrictions as apply to domestic product. Products received in an official establishment during the Program employee absence shall be identified and maintained in a manner acceptable to such employee. Product entering any official establishment shall not be

(§ 318.1(a) continued)

used or prepared thereat until it has been reinspected in accordance with § 318.2. Any product originally prepared at any official establishment may not be returned into any part of such establishment, except the receiving area approved under § 318.3, until it has been reinspected by the inspector.

(b) No slaughtered poultry or poultry product shall be brought into an official establishment unless it has been (1) previously inspected and passed and is identified as such in accordance with the requirements of the Poultry Products Inspection Act (21 U.S.C. 451 et seq.) and the regulations thereunder, and has not been prepared other than in an establishment inspected under said Act, or (2) has been inspected and passed and is identified as such in accordance with the requirements of a State law.

(c) Every article for use as an ingredient in the preparation of meat food products, when entering any official establishment and at all times while it is in such establishment, shall bear a label showing the name of the article, the amount or percentage therein of any substances restricted by this part or Part 317 of this subchapter, and a list of ingredients in the article if composed of two or more ingredients: Provided, That in the case of articles received in tank car lots, only one such label shall be used to identify each lot. In addition, the label must show the name and address of the shipper.

(d) Containers of preparations which enter any official establishment for use in cooling or retort water, in hog scalding water, or in denuding of tripe shall at all times while they are in such establishment bear labels showing the chemical names of the chemicals in such preparations. In the case of any preparation containing any chemicals which are specifically limited by § 318.7(c)(4) as to amount permitted to be used, the labels on the containers shall also show the percentage of each such chemical in the preparation.

(e) Dyes, chemicals, or other substances the use of which is restricted to certain products may be brought into or kept in an official establishment





Class of substance	Substance	Purpose	Products	Amount
	Sodium acid pyrophosphate.	To accelerate color fixing.	Frankfurters, wieners, vienna, bologna, garlic bologna, knockwurst, and similar products.	Not to exceed, alone or in combination with other curing accelerators, the following: 8 ozs. in 100 lbs. of the meat, or meat and meat byproducts, content of the formula; nor 0.5 percent in the finished product.
	Sodium ascorbate.	To accelerate color fixing or preserve color during storage.	Cured pork and beef cuts, cured comminuted meat food product.	87.5 ozs. to 100 gals. pickle at 10 percent pump level; 7/8 ozs. to 100 lbs. meat or meat byproduct; 10 percent solution to surfaces of cured cuts prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)
	Sodium erythorbate.	do	do	do.
	Citric acid or sodium citrate.	do	do	May be used in cured products or in 10 percent solution used to spray surfaces of cured cuts prior to packaging to replace up to 50 percent of the ascorbic acid, erythorbic acid, sodium ascorbate

Class of substance	Substance	Purpose	Products	Amount
Curing agents.	Sodium or potassium nitrate.	Source of nitrite.	Cured products other than bacon. Nitrates may not be used in baby, junior, and toddler foods.	7 lbs. to 100 gals. pickle; 3 1/2 ozs. to 100 lbs. meat (dry cure); 2 3/4 ozs. to 100 lbs. chopped meat.
*				or sodium erythorbate that is used.
*				
*				
*				
*				
*				
	Sodium or potassium nitrite.	To fix color.	Cured products. Nitrites may not be used in baby, junior, and toddler foods.	2 lbs. to 100 gals. pickle at 10 percent pump level; 1 oz. to 100 lbs. meat (dry cure); 1/4 oz. to 100 lbs. chopped meat and/or meat byproduct.
*				The use of nitrites, nitrates, or combination shall not result in more than 200 parts per million of nitrite, calculated as sodium nitrite, in finished product. Except that nitrites may be used in bacon only in accordance with paragraph (b) of this section.
*				
*				
*				
*				
	Sodium or potassium nitrite. (Supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly.)			
*				
*				
*				
*				



(§ 318.17 continued)

(c)(1) Bag cook: Each roast to be moist cooked shall be placed in a moisture impermeable film, either vacuum packaged or excess air removed, and the bag sealed prior to immersion cooking in a water bath or cooking in an oven.

(2)(i) Unbagged cook (netted or racked roasts): Roasts processed entirely by dry heat must weigh 10 pounds or more before processing and must be dry cooked in an oven maintained at 250° F. (121° C.) or higher throughout the process; or

(ii) An oven temperature less than 250° F. (121° C.) may be used for dry cooking of roasts of any size provided that the relative humidity, as measured in either the chamber or exit vent of the oven in which they are prepared, is greater than 90 percent for at least 25 percent of the total cooking time for the process, but in no case for a lesser period than 1 hour. This relative humidity may be achieved by use of steam injection or by sealed ovens capable of producing and maintaining the required 90 percent relative humidity.

(d) A processor who selects any of the alternative procedures specified in paragraphs (b) and (c) of this section must have equipment designed to insure that beef roasts do not contact each other during processing and shall have sufficient monitoring equipment to assure that the time (within 1 minute), temperature (within 1° F.), and relative humidity (within 5 percent) limits required by this process are being met. The processor shall provide proper recording devices, and make the data from these available to the Food Safety and Quality Service inspection officials upon request, as provided in Part 320 of the regulations in this subchapter. Continuous recording devices with the prescribed accuracies will be acceptable for all product prepared under paragraphs (a) and (b).

§ 318.18 Handling of certain material for mechanical processing.

Material to be processed into "Mechanically Processed (Species) Product" or into an imitation of such product shall be so processed within 1 hour from the time it is cut or separated from carcasses or parts of carcasses, except that such product may be held for no more than 72 hours at 40° F. (4° C.) or less, or held indefinitely at 0° F. (-18° C.) or less. "Mechanically Processed (Species) Product" or an imitation of such product shall, directly after being processed, be used as an ingredient in a meat food product except that it may be held prior to such use for no more than 72 hours at 40° F. (4° C.) or less or indefinitely at 0° F. (-18° C.) or less.

PART 319-DEFINITIONS AND STANDARDS OF IDENTITY OR COMPOSITION

AUTHORITY: The provisions of this Part 319 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962 (7 U.S.C. 450); Act of July 24, 1919 (7 U.S.C 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

Subpart A-General

§ 319.1 Labeling and preparation of standardized products.

Labels for products for which standards of identity or composition are prescribed in this part shall show the appropriate product name, an ingredient

statement, and other label information in accordance with the special provisions, if any, in this part, and otherwise in accordance with the general labeling provisions in Part 317 of this subchapter, and such products shall be prepared in accordance with the special provisions, if any, in this part and otherwise in accordance with the general provisions in this subchapter. Any product for which there is a common or usual name must consist of ingredients and be prepared by the use of procedures common or usual to such products insofar as specific ingredients or procedures are not prescribed or prohibited by the provisions of this subchapter.

\* § 319.2 Products and nitrates and nitrites. \*

\* Any product, such as frankfurters and corned beef, for which there is a \*  
\* standard in this Part and to which nitrate or nitrite is permitted or required \*  
\* to be added, may be prepared without nitrate or nitrite and labeled with such \*  
\* standard name when immediately preceded with the term "Uncured" in the same \*  
\* size and style of lettering as the rest of such standard name: Provided, That \*  
\* the product is found by the Administrator to be similar in size, flavor, \*  
\* consistency, and general appearance to such product as commonly prepared with \*  
\* nitrate and nitrite: And provided further, That labeling for such product \*  
\* complies with the provisions of § 317.17(c) of this subchapter. \*

§§ 319.3-319.4 [Reserved]

§ 319.5 Standards for Mechanically Processed (Species) Product.

(a) Mechanically processed (species) product is any product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle and meeting the other provisions of this paragraph. At least 98 percent of the bone particles present shall have a maximum size no greater than 0.5 millimeter in their greatest dimension and there shall be no bone particles larger than 0.85 millimeter in their greatest dimension. The product resulting from the separating process shall not have a calcium content exceeding 0.75 percent; shall have a minimum protein content of not less than 14.0 percent with a minimum PER of 2.5 (except as modified in paragraph (e)(1) of this section), and a fat content of not more than 30 percent. Such product failing to meet the calcium requirements of this paragraph shall only be used in producing animal fats. Such product failing to meet any of the other requirements of this paragraph shall only be used in producing animal fats or, alternatively may be used in the formulation of imitation product.

(b) [Reserved]

(c) [Reserved]

(d) [Reserved]

(e)(1) An essential amino acid content of at least 33 percent of the total amino acids present in "Mechanically Processed (Species) Product" shall be accepted as evidence of compliance with the protein quality requirement set forth in paragraph (a) of this section. The percent of essential amino acid content is calculated as the total of the percentages of isoleucine, leucine, lysine, methionine, phenylalanine, threonine, and valine, divided by the percentage of total amino acids and multiplied by 100.



(2) A prerequisite for label approval for products consisting of or containing "Mechanically Processed (Species) Product" is that such "Mechanically Processed (Species) Product," shall have been produced by an establishment under an approved plant quality control system. Such a plant quality control system shall be approved if the Administrator determines that it meets the requirements of this section. The system must provide the controls and information necessary to assure that the product will meet the requirements described in § 319.5(a) and to enable establishment personnel and program employees to monitor the system for effectiveness. The system shall include a written description of the methods used by the establishment to maintain uniformity of the raw ingredients used in manufacturing product, to control the handling and processing of the raw ingredients and the finished product, and shall contain provisions for chemical analyses of the product to determine compliance with standards for the product. Analysis of a sample of at least 1 pound from each lot to verify contents of fat, protein and calcium in "Mechanically Processed (Species) Product" shall be performed by the operator of the establishment or his agent to assure that finished product will meet the requirements in § 319.5(a), except that such analyses with respect to fat, protein, and calcium shall be required to be performed with respect to only one randomly selected lot of every five lots if the preceding ten analyses and all such analyses performed by the Department during the preceding ten-analyses period establish compliance with the requirements of § 319.5(a). An analysis of a sample of at least 1 pound to verify content of essential amino acids and protein efficiency ratio in "Mechanically Processed (Species) Product" shall be performed by the operator of the establishment or his agent at the rate of at least one per month during production to assure that finished product will meet the requirements of § 319.5(a), except, that such analyses with respect to essential amino acid content and protein efficiency ratio shall be required to be performed only once every 6 months if the preceding three analyses and all such analyses performed by the Department during the preceding three-analyses period establish compliance with the requirements of § 319.5(a). Finished product samples shall be analyzed by a laboratory in accordance with methods prescribed in the current "Official Methods of Analysis of the Association of Official Analytical Chemists."<sup>1</sup> The plant quality control system shall be subject to periodic review, and the designation of approval of such system may be terminated by the Administrator if he finds, after notice and reasonable opportunity to present views has been accorded to the establishment, that such system is not adequate to assure compliance with the requirements of the act with respect to such preparation. As soon as possible after such termination, the establishment shall be notified in writing by the Administrator of the reason therefor and afforded reasonable opportunity to present views thereon, and if there is a conflict as to any material fact, a hearing shall be held to resolve such conflict. This paragraph applies only to aspects of preparation of products not required to be conducted under current or future mandatory quality control programs or systems.

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<sup>1</sup>This incorporation by reference has been approved by the Director of the Federal Register and is on file in the Federal Register Library.

§ 319.6 Limitations with respect to use of Mechanically Processed (Species) Product.

(a) When the Mechanically Processed (Species) Product described in § 319.5 is used as an ingredient in other meat food products, the finished product shall be labeled in accordance with § 317.2(j)(13) of this subchapter. Products required to be prepared from meat or meat byproducts of one species may contain Mechanically Processed (Species) Product only of the same species.

(b) Mechanically Processed (Species) Product described in § 319.5 may constitute up to 20 percent of the meat portion of any meat food product except those listed in paragraph (c) of this section.

(c) Mechanically Processed (Species) Product described in § 319.5 may not be used in baby, junior or toddler foods, ground beef, hamburger, fabricated steaks (§ 319.15(a), (b), and (d)), barbecued meats (§ 319.80), roast beef--parboiled and steam roasted (§ 319.81), corned beef cuts (§ 319.100), lima beans with ham and similar products (§ 319.310), beef with gravy and gravy with beef (§ 319.313), and meat pies (§ 319.500).

Subpart B-Raw Meat Products

§ 319.15 Miscellaneous beef products.

(a) Chopped beef, ground beef. "Chopped Beef" or "Ground Beef" shall consist of chopped fresh and/or frozen beef with or without seasoning and without the addition of beef fat as such, shall not contain more than 30 percent fat, and shall not contain added water, binders, or extenders. When beef cheek meat (trimmed beef cheeks) is used in the preparation of chopped or ground beef, the amount of such cheek meat shall be limited to 25 percent; and









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